Embark on a culinary journey through the Middle Eastern region in Al Bal Lounge, our latest Arabic-themed restaurant!
SOUPS

Mushroom Cream Soup  37
Served with crouton bread

Lentil Soup  37
A local’s specialty, light and refreshing

Cream of Tomato  37
Served with pesto oil and croutons

SALAD

Caesar salad  46
Romaine lettuce, beef bacon, parmesan cheese, anchovy dressing, dried tomato, garlic bread

Add Grilled Chicken  12

Add Grilled Shrimps  15

Authentic Greek salad  47
Cucumber, tomato, olives, feta cheese, oregano, lemon vinaigrette, EV olive oil

Avocado and quinoa salad  47
Mesclun salad, avocado, cherry tomato, quinoa, EV olive oil, lemon dressing

Rocca salad  42
Rocket leave, tomato, onion, EV olive oil, pomegranate sauce

Add Grilled Haloumi Cheese  15

Add Smoked Salmon  20

All prices are inclusive 10% service charge, 7% municipality fee, and 5% VAT
For any allergies please contact the restaurant manager or the chef.

الشوربات

شورة خريمية الغطس
تقدم مع الخبز المقرمش
شورة الطماطم
شورة خريمية الطماطم
تقدم مع الخبز المقرمش و الزيحان

سلالات

سلطة سيزر
حسس رواني، الجبن المقرمش، حمية بارمر، مخلل، مكرونة، خبز بصل، زيت زيتون، زيت روبيان

إضافة حمص مشوي
إضافة سمك للسلاة

سلطة رومانية
طماطم، خيار، زيتون أسود، حمية روبيان، شرائح بصل، زيت زيتون، زيت روبيان

سلطة الافوكادو والكينوا
افوكادو، طماطم كرية، كينوا، زيت زيتون، صلصة زيتون

سلطة جريج
جريج، طماطم، بصل، زيت زيتون، سمك رمان

إضافة سمك سلمون المدخن
COLD MEZZAH

Choose one of the cold appetizer
Served with freshly baked bread

Hummus ⚜️ 22
Moutabel 🍅 22
Tabbouleh 🌿 22
Fattoush 🌿 22
Stuffed Vine Leaves 🌿 22
Ballade Salad 🌿 22
Cucumber Yoghurt 🌿 22
Garlic Lebneh 🌿 22
Hummus Beiruti 🌿 22
Baba Ghanoush 🌿 22
Tomato Feta Cheese 🌿 22

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HOT MEZZAH
Choose one of the hot appetizer
Served with freshly baked bread

- Lamb Sujuk 25
- Lamb Makanek 25
- Chicken Liver 25
- Fetah Bel Hummus 25
- Grilled Halloumi Cheese 25
- Foul Medames 25
- Falafel Plate 25
- Chicken Fateh Bel Tahina 25
- Fried Kibbeh 25
- Mixed Fatayer 25

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VEGAN BEYOND BURGER
- Vegan Beyond Burger, tomato, lettuce and onion 49 AED

GRILLED KEBAB SANDWICH
- Marinated grilled Lamb, wrap in Arabic bread and served with mix lettuce, pickles, tahini sauce and fries 45

SHISH TAWOUK SANDWICH
- Marinated grilled chicken breast, wrap in Arabic bread and served with mix lettuce, pickles, tahini sauce and fries 45

KOFTA SANDWICH
- Minced Lamb wrap in Arabic bread and served with mix lettuce, pickles, tahini sauce and fries 45

CHICKEN SHAWARMA
- Marinated grilled chicken breast wrap in Arabic bread and served with mix lettuce, pickles, garlic sauce and fries 45

AL BAL ANGUS BEEF BURGER
- Grilled Angus burger, tomato, lettuce, onion, pickles, fries 50

CLASSIC CLUB SANDWICH
- Triple decker toasted brown bread with chicken salad, fried egg, beef bacon, tomatoes and cucumber, served with fries 47

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PLATTER FROM THE GRILL

Grilled Shish Taouk _digest
Grilled Marinated Chicken Served with Garlic Sauce and Pickles & Fries

Grilled Lamb Kofta _digest
Minced Meat with Onion and Parsley

Grilled Marinated Lamb Tikka _digest
Grilled Marinated lamb Served with Tahini Sauce and Pickles & Fries

Grilled Lamb Chops _digest
Grilled Marinated Lamb chops Served with Paper Sauce and Pickles & Fries

Mixed Grill Meat _digest
Lamb Cubes, Kofta, Shish Taouk Served with Garlic Sauce and Pickles and Fries

Grilled Half Chicken _digest
Grilled Marinated Chicken Served with Garlic Sauce and Pickles & Fries

Grilled Jumbo Shrimps _digest
Served with Tartar Sauce, Grilled Vegetables, Mashed Potato

Marinated Roast Lamb Shank _digest
Served with roasted potato, carrots, stuffing balls, green peas and gravy

Grilled Marinated Lamb Served with Tahini Sauce and Pickles & Fries
Grilled Marinated Lamb Served with Paper Sauce and Pickles & Fries

Grilled Marinated Lamb Tikka
Grilled Lamb Chops
Mixed Grill Meat
Grilled Half Chicken
Grilled Jumbo Shrimps
Marinated Roast Lamb Shank

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Emirate style lamb stew and vegetables on Saffron rice, nuts, served with plain yoghurt

Lamb Shank Majboos 89

Grilled Half Chicken Kabsa 58

Marinated Chicken with the spiced rice, served with Cucumber yoghurt and nuts

Moroccan Lamb Couscous 58

Authentic Moroccan flavor lamb cubes served with couscous

Moroccan Chicken Tagine 52

Marinated Moroccan flavor chicken served with couscous and sauce

FROM THE OVEN

Akawi Cheese Manakeesh 39

Zaatar Manakeesh 39

Meat Manakeesh 39

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DESSERT

Tiramisu
Rich mascarpone cheese cream with espresso flavor

Carrot Cake
Deliciously moist layers of carrot cake and rich cream cheese icing

Chocolate Brownie
Our own fabulous chocolate brownie served vanilla ice cream, whipped cream and strawberry

Blueberry Cheesecake
Creamy blueberry cheesecake topped with berries

Umm Ali
Traditional oriental dessert made of fluffy puff pastry, nuts, raisins, coconut powder soaked in warm sweetened milk and baked with whipped cream

Fruit Platter
A selection of watermelon, honeydew melon, cantaloupe, kiwi, grape & strawberries

Cheese Kunafa
A traditional oriental sweet stuffed with cheese and topped nuts

Mövenpick Ice Cream
Three scoops of your choice of strawberry, vanilla or Swiss chocolate,

الحلويات

كين تيرمسو
كرمية بنتي الساحلي تلبسية بالجبن السويسي

كين الجوز
طبقات رطبة ونافحة من كعكة الجوز وكرمية الجبن الغنية

كين بروتي الشوكولاته
تقدم برشوم الشوكولاتة الشوكولاتة الخالصة بنا أيس كريم أتيني وكرمية مخفقة وفروالة

فطيرة التوت بالجبنية
كرمية الجبن مع كرمية توت أزرق مغطاة بالتوت

أم علي
حلوى الشرقية تقليدية مصنوعة من عجين الفطر والمكسرات والزيت ومسحوق دوز العبد النبوي في الخليط المخلل الدافئ، والمخبوز بالكرمية المخفقة

طبق الفواكه
مجموعة خيارة من الفواكه والشمام والخيمرو وألبان الفراولة

فطيرة بالجبنية
حلوى الشرقية تقليدية محشوة بالجبن ومعطية باللمبات والمكسرات

كين تيرمسو
ثلاث ملء من اختر من فروالة، كتانلي أو شوكولاتة سويسري، أيس كريم تقدم مع مكسرات مكسرات، فروالة ومغطاة

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FRESH JUICES
No sugar added, we care for your health!
Lemon, Orange, Watermelon, Pineapple, Apple
Avocado frappe
Avocado, milk, honey, pistachio

AL BAL SIGNATURE MOCKTAILS

Tropical Iced Tea
Black tea, lemon, sugar syrup
35

Classic Mojito
Lime, mint, soda water, sugar syrup
35

Lemon and Lime Spritzer
Fresh lemon, lime cordial, soda
35

Shirley Ginger
Lemon lime, ginger beer, club soda, grenadine
35

Virgin Mary
Tomato juice, lemon juice, worcester sauce, tabasco sauce, celery
35

Virgin Sunrise
Orange juice, grenadine
35

Oak Special
Ginger, orange, carrot
35

Iced Coffee
Espresso, milk, sugar syrup
35

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## Smoothies & Milkshakes

<table>
<thead>
<tr>
<th>Smoothie</th>
<th>Ingredients</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Raspberry Love</td>
<td>Raspberry, blueberry, banana</td>
<td>29</td>
</tr>
<tr>
<td>Strawberry Split</td>
<td>Strawberry, banana, papaya, cherry, apple</td>
<td>29</td>
</tr>
<tr>
<td>Acai Kick</td>
<td>Acai, blueberry, mango, banana</td>
<td>29</td>
</tr>
<tr>
<td>GreenMachine</td>
<td>Spinach, celery, broccoli, mango, banana, pineapple</td>
<td>29</td>
</tr>
<tr>
<td>Avolicious</td>
<td>Avocado, pear, lime, mint mango</td>
<td>29</td>
</tr>
<tr>
<td>Tropi Colada</td>
<td>Coconut, pineapple, banana</td>
<td>29</td>
</tr>
<tr>
<td>Mango Paradise</td>
<td>Mango, passion, fruit, pineapple</td>
<td>29</td>
</tr>
<tr>
<td>Caribbean Kiss</td>
<td>Melon, strawberry, mango</td>
<td>29</td>
</tr>
<tr>
<td>Dates Milkshake</td>
<td>Dates, milk</td>
<td>29</td>
</tr>
<tr>
<td>Vanilla Shake</td>
<td>Vanilla Ice cream, vanila syrup, milk</td>
<td>29</td>
</tr>
</tbody>
</table>

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HOT DRINKS

Moroccan Tea with Fresh Mint

- Single: AED 22
- Double: AED 26

TEA

- Victoria Breakfast: 22
- Tale of Grey: 22
- Green Tea: 22
- Jasmine Pearl: 22
- Yellow Star Chamomile: 22
- Crimson Raspberry Solstice: 22

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COFFEE

Espresso (Single or Double) 22/26
Macchiato (Single or Double) 22/26
Cappuccino 22
Café Latte 22
Café Mocha
With Belgian Dark Chocolate 24
Americano 22
Turkish Coffee
With Turkish Delight 22

WATER

STILL WATER
Al Ain 330 ml 11
Al Ain 750 ml 22
Acqua Panna – 250 ml 11
Acqua Panna – 1 ltr 22

SPARKLING WATER
Al Ain – 330 ml 11
Al Ain 750 ml 22
Perrier 330 ml 18
Perrier 750 ml 25

COFFEE

قهوة

Espresso (Single or Double)
Macchiato (Single or Double)
Cappuccino
Café Latte
Café Mocha
With Belgian Dark Chocolate
Americano
Turkish Coffee
With Turkish Delight

WATER

ماء

STILL WATER
Al Ain 330 ml
Al Ain 750 ml
Acqua Panna – 250 ml
Acqua Panna – 1 ltr

SPARKLING WATER
Al Ain – 330 ml
Al Ain 750 ml
Perrier 330 ml
Perrier 750 ml

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### SOFT DRINKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Pepsi - Regular</td>
<td>21</td>
</tr>
<tr>
<td>Diet</td>
<td></td>
</tr>
<tr>
<td>Mirinda Orange</td>
<td>21</td>
</tr>
<tr>
<td>7Up - Regular</td>
<td>21</td>
</tr>
<tr>
<td>Diet</td>
<td></td>
</tr>
<tr>
<td>Mountain Dew</td>
<td>21</td>
</tr>
<tr>
<td>Ginger Ale</td>
<td>21</td>
</tr>
<tr>
<td>Tonic Water</td>
<td>21</td>
</tr>
<tr>
<td>Red Bull</td>
<td>35</td>
</tr>
</tbody>
</table>

### NON-ALCOHOLIC WINE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scavi &amp; Ray Chardonnay</td>
<td>Bot 135 / Glass 30</td>
</tr>
<tr>
<td>Scavi &amp; Ray Merlot</td>
<td>Bot 135 / Glass 32</td>
</tr>
<tr>
<td>Scavi &amp; Ray Prosecco</td>
<td>Bot 145 / Glass 30</td>
</tr>
</tbody>
</table>

### BEER

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heineken 0.0% ALC Free malt BV 330ML</td>
<td>30</td>
</tr>
</tbody>
</table>

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Vegan - Vegetarian - Chicken - Beef/Meat - Dairy - Fish/Shellfish - Nose - Wheat
# SHISHA LOUNGE

## SINGLE FLAVOURS

<table>
<thead>
<tr>
<th>Flavour</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Nakhla</td>
<td>50</td>
</tr>
<tr>
<td>Double Apple</td>
<td>50</td>
</tr>
<tr>
<td>Grape</td>
<td>50</td>
</tr>
<tr>
<td>Watermelon</td>
<td>50</td>
</tr>
<tr>
<td>Mango</td>
<td>50</td>
</tr>
<tr>
<td>Banana</td>
<td>50</td>
</tr>
<tr>
<td>Cinnamon</td>
<td>50</td>
</tr>
<tr>
<td>Blue Mist</td>
<td>50</td>
</tr>
<tr>
<td>Chocolate</td>
<td>50</td>
</tr>
<tr>
<td>Vanilla</td>
<td>50</td>
</tr>
<tr>
<td>Strawberry</td>
<td>50</td>
</tr>
<tr>
<td>Sweet Melon</td>
<td>50</td>
</tr>
<tr>
<td>Peach</td>
<td>50</td>
</tr>
<tr>
<td>Orange</td>
<td>50</td>
</tr>
<tr>
<td>Lemon</td>
<td>50</td>
</tr>
<tr>
<td>Cherry</td>
<td>50</td>
</tr>
<tr>
<td>Rose</td>
<td>50</td>
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</table>

## DOUBLE FLAVOURS

<table>
<thead>
<tr>
<th>Flavour</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mint with Apple</td>
<td>60</td>
</tr>
<tr>
<td>Mint with Grapes</td>
<td>60</td>
</tr>
<tr>
<td>Mint with Watermelon</td>
<td>60</td>
</tr>
<tr>
<td>Mint with Lemon</td>
<td>60</td>
</tr>
<tr>
<td>Mint with Orange</td>
<td>60</td>
</tr>
<tr>
<td>Mint with Peach</td>
<td>60</td>
</tr>
<tr>
<td>Mint with Cherry</td>
<td>60</td>
</tr>
<tr>
<td>Mint with Sweet Melon</td>
<td>60</td>
</tr>
</tbody>
</table>

## SIGNATURE FLAVOURS

<table>
<thead>
<tr>
<th>Flavour</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cherry with pear and peach</td>
<td>70</td>
</tr>
<tr>
<td>Cinnamon with Honey and Mint</td>
<td>70</td>
</tr>
<tr>
<td>Watermelon with Mint and Orange</td>
<td>70</td>
</tr>
</tbody>
</table>

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